

News Release

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Diversey Introduces *One Step* Fryer Boil-Out Program: A New Concept in Fryer Cleaning

New program reduces labor, energy and chemical, revolutionizing conventional FBO processes

STURTEVANT, Wis. – January 31, 2011 – Diversey, Inc. today announced the introduction of a new concept in fryer cleaning, the [One Step Fryer Boil-Out \(FBO\) Program](#). Designed to clean carbonized soils from fryers and other industrial food manufacturing equipment, the *One Step* FBO enhances the traditional fryer cleaning process by significantly reducing the amount of cleaning and rinsing time, energy, chemical and water used. This increases the efficiency of the process, providing customers with a more sustainable method for cleaning commercial fryers, contributing to a healthier, safer and cleaner environment.

“*One Step* FBO completely reinvents the way our customers think about cleaning commercial fryers,” said Todd Willis, sector expert, Diversey. “Current methods for eliminating the build-up and grease in a fryer can take upwards of 10 hours. With the *One Step* system, required cleaning time is cut in half, enabling operators to refocus their cleaning on other areas in the facility.”

Steps associated with traditional fryer cleaning processes or “fryer boil outs,” may be extensive, requiring use of caustic substances that can potentially harm users and produce less than satisfactory results. The *One Step* FBO streamlines the process into one simple procedure using a combination of highly effective products and cleaning processes that eliminate up to 65 percent of water and energy, 30 percent of chemical and 49 percent of the time required during a conventional FBO.

When developing the specific cleaning formulas that meet the specific needs of any type of fryer operation, Diversey chemists took several factors into account, including the various types of cooking processes, oils, cooking temperatures and metal used in the frying machine. The resulting program



reduces downtime, increases production capabilities and improves the overall effectiveness of the FBO system. These distinctive qualities have been recognized by Frito–Lay North America, which recently presented the *One Step* FBO Program with innovation accolades.

“Food manufacturers need a fryer boil out cleaning system that achieves satisfactory results while reducing downtime and food safety risks,” added Willis. “With *One Step* FBO, users can be assured their commercial fryers will be cleaner and safer to operate while reducing the environmental impact of the boil out process.”

In addition to the chemical, the *One Step* FBO Program offers a customized fryer audit, a cost calculator, specialized technical support and ongoing results monitoring for each user. This enables users to better quantify efficiencies and demonstrate results.

For more information on the *One Step* FBO, go to www.diversey.com/onestepfbo.

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About Diversey

Diversey, Inc. is committed to a cleaner, healthier future. Its products, systems and expertise make food, drink and facilities safer and more hygienic for consumers and for building occupants. With sales into more than 175 countries, Diversey is a leading global provider of commercial cleaning, sanitation and hygiene solutions. The company serves customers in the building management, lodging, food service, retail, health care, and food and beverage sectors. Diversey is headquartered in Sturtevant, Wisconsin, USA. Diversey, Inc. is formerly JohnsonDiversey, Inc. To learn more, visit www.diversey.com.